

IN THE CLAIMS:

1 - 7. (Canceled)

8. (Currently Amended) A method of operating a shop baking oven having a baking chamber in which the goods to be baked can be accommodated, having at least one heating system for heating air circulating in the baking chamber and having at least two fans for circulating the air in the baking chamber, the method comprising:

driving the fans to rotate in the same direction during a baking operation in at least one co-rotating phase; and

driving the fans to rotate in opposite directions during the baking operation in at least one contra-rotating phase, wherein during the baking operation at least two co-rotating phases and/or at least two contra-rotating phases are provided, whereby a contra-rotating phase is provided between two co-rotating phases and/or a co-rotating phase is provided between two contra-rotating phases.

9. (Original) The method according to claim 8, wherein during the baking operation at least two different co-rotating phases are provided where the fans are driven to rotate counterclockwise during the one co-rotating phase and whereby the fans are driven to rotate clockwise during the other co-rotating phase.

10. (Original) The method according to claim 8, wherein during the baking operation

at least two different contra-rotating phases are provided whereby the fans are driven to rotate in the opposite direction of rotation respectively during the different contra-rotating phases.

11. (Canceled)

12. (Original) The method according to claim 8, wherein the contra-rotating phase and co-rotating phase each essentially have the same duration.

13. (Original) The method according to claim 8, wherein the duration of a baking operation is distributed uniformly among the contra-rotating phase and co-rotating phase.

14. (Original) The method according to claim 8, wherein the fans are operated at essentially the same circulation output in terms of absolute value.